



MENU EXECUTIVO Almoço (12H30 – 14H30)
Segunda-feira | Monday

PT

Creme de abóbora com aromatizada com gengibre e lima
Folhado de legumes com salada verde e tomate cherry

Robalo com puré de coentros e feijão verde
Entremeada com cebolada de pimentos e castanhas acompanhada com batata rústica
Seitan tostado com puré de coentros e feijão verde

Seleção de fruta laminada
Mil folhas de canela

14,50€ Entrada + Prato Principal

*Café incluído no preço

Sobremesa Artist (4€)

EN

Pumpkin cream flavored with ginger and lime
Vegetable puff pastry with green salad and cherry tomatoes

Sea bass with coriander puree and green beans
Fried Pork Belly with onions, peppers and chestnuts served with rustic potatoes
Toasted seitan with coriander puree and green beans

Selection of sliced fruit
A thousand cinnamon leaves

14,50€ Entrée + Main Course

*Coffee is included in the price

Artist Dessert (4€)



MENU EXECUTIVO Almoço (12H30 – 14H30)
Terça-feira | Tuesday

PT

Creme de abóbora com aromatizada com gengibre e lima
Folhado de legumes com salada verde e tomate cherry

Dourada braseada com quinoa tricolor e couve roxa
Crocante de frango com arroz de tomate e pimentos
Tofu tostado com quinoa tricolor e couve roxa

Seleção de fruta laminada
Mil folhas de canela

14,50€ Entrada + Prato Principal

*Café incluído no preço

Sobremesa Artist (4€)

EN

Pumpkin cream flavored with ginger and lime
Vegetable puff pastry with green salad and cherry tomatoes

Braised sea bream with tricolor quinoa and red cabbage
Crispy chicken with tomato and bell pepper rice
Toasted tofu with tricolor quinoa and red cabbage

Selection of sliced fruit
A thousand cinnamon leaves

14,50€ Entrée + Main Course

*Coffee is included in the price

Artist Dessert (4€)



MENU EXECUTIVO Almoço (12H30 – 14H30)

Quarta-feira | Wednesday

PT

Creme de abóbora com aromatizada com gengibre e lima
Folhado de legumes com salada verde e tomate cherry

Pataniscas de bacalhau com polenta de espargos
Espetada de peru e pimentos com batata a murro e esparregado
Pataniscas de legumes com polenta de espargos

Seleção de fruta laminada
Mil folhas de canela

14,50€ Entrada + Prato Principal

*Café incluído no preço

Sobremesa Artist (4€)

EN

Pumpkin cream flavored with ginger and lime
Vegetable puff pastry with green salad and cherry tomatoes

Codfish fritters with asparagus polenta
Turkey and bell pepper skewered with fried potatoes and asparagus stew
Vegetable fritters with asparagus polenta

Selection of sliced fruit
A thousand cinnamon leaves

14,50€ Entrée + Main Course

*Coffee is included in the price

Artist Dessert (4€)

www.aescolabytheartist.com

IVA incluído à taxa legal em vigor.
VAT included at the current rate.



MENU EXECUTIVO Almoço (12H30 – 14H30)
Quinta-feira | Thursday

PT

Creme de abóbora com aromatizada com gengibre e lima
Folhado de legumes com salada verde e tomate cherry

Salmão com cremoso de feijão branco e pak choi
Entremeada com couscous de legumes e batata doce à rodela
Beringela salteada com couscous de legumes e batata doce à rodela

Seleção de fruta laminada
Mil folhas de canela

14,50€ Entrada + Prato Principal
*Café incluído no preço

Sobremesa Artist (4€)

EN

Pumpkin cream flavored with ginger and lime
Vegetable puff pastry with green salad and cherry tomatoes

Salmon with creamy white beans and pak choi
Fried Pork Belly with vegetable couscous and sliced sweet potato
Sauteed eggplant with vegetable couscous and sliced sweet potato

Selection of sliced fruit
A thousand cinnamon leaves

14,50€ Entrée + Main Course
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Artist Dessert (4€)

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MENU EXECUTIVO Almoço (12H30 – 14H30)
Sexta-feira | Friday

PT

Creme de abóbora com aromatizada com gengibre e lima
Folhado de legumes com salada verde e tomate cherry

Arroz à pescador aromatizado com coentros e lima
Naco da Vazia com migas de feijão vermelho
Tempura de cogumelos com arroz de tomate

Seleção de fruta laminada
Mil folhas de canela

14,50€ Entrada + Prato Principal
*Café incluído no preço

Sobremesa Artist (4€)

EN

Pumpkin cream flavored with ginger and lime
Vegetable puff pastry with green salad and cherry tomatoes

Seafood Rice flavored with coriander and lime
Chunk of steak with red bean crumbs
Mushroom tempura with tomato rice

Selection of sliced fruit
A thousand cinnamon leaves

14,50€ Entrée + Main Course
*Coffee is included in the price

Artist Dessert (4€)

IVA incluído à taxa legal em vigor.
VAT included at the current rate.



MENU EXECUTIVO Almoço (12H30 – 14H30)
Sábado | Saturday

PT

Creme de abóbora com aromatizada com gengibre e lima
Folhado de legumes com salada verde e tomate cherry

Massada de peixes ao alecrim
Lombinho de Porco com risotto de espinafres
Risotto de espinafres e grão

Seleção de fruta laminada
Mil folhas de canela

14,50€ Entrada + Prato Principal
*Café incluído no preço

Sobremesa Artist (4€)

EN

Pumpkin cream flavored with ginger and lime
Vegetable puff pastry with green salad and cherry tomatoes

Fish stew pasta with rosemary
Pork tenderloin with spinach risotto
Spinach and chickpea risotto

Selection of sliced fruit
A thousand cinnamon leaves

14,50€ Entrée + Main Course
*Coffee is included in the price

Artist Dessert (4€)